

Valentine's Day

Three-Course Prix Fixe \$75

a curated wine paired with each course +\$32

STARTER

(choose one)

ROASTED BEET SALAD

with mixed spring greens, candied pecans, goat cheese, and balsamic

WEDGE SALAD

iceberg lettuce, bleu cheese, smoked bacon, tomatoes, crispy onions

2024 Vokel Eisell, NV sauvignon blanc, napa valley

MAIN

(choose one)

SMOKED PORK CHOP

slow-smoked then flame-kissed on the grill
and finished with a honey mustard sauce

CAJUN GRILLED SALMON

spice-kissed cajun salmon, grilled to perfection
and topped with a luscious garlic cream sauce

SERVED WITH

ROASTED BROCCOLINI

POTATO GRATIN

2023 Orin Swift '8 Years in the Desert' red wine, napa valley

DESSERT

ITALIAN CHOCOLATE TIRAMISU

2023 EOS, moscato, california

No substitutions

BOUNTY  **HUNTER**